

## AIRPORT

India, Jaipur

## CONTACT

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## ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

## BREAKFAST & BAKERY

BREAD	QTY
Tandoori roti	
Paratha	
Butter naan	
Garlic naan	

## COLD MEALS

STARTERS	QTY
Burrata e pomodoro <i>Burrata cheese, marinated tomatoes, bread croutons, sweet peppers and olive oil lemon dressing</i>	

SALADS	QTY
Insalata panzanella <i>Salad leaves, caper berries, tomatoes, bread croutons, sweet peppers and olive oil lemon dressing</i>	

LEBANESE	QTY
Lebanese Mezze <i>Lebanese pita pocket with olives</i>	

## HOT MEALS

SNACKS & STARTERS	QTY
Kebab E Firdausi <i>Broiled chicken marinated in star anise and hung curd</i>	
Gilafi seekh kebab <i>Bell pepper coated minced lamb skewers</i>	
Prawn pepper and salt <i>Tiger prawns salt and pepper</i>	
Indonesian chicken satay <i>chicken skewers with peanut dip</i>	
Lehsooni paneer tikka <i>Garlic flavoured cottage cheese, home grounded spices</i>	
Honey chilly water chestnut <i>Water chestnut honey and chili</i>	
Chocolate and nuts brownie	
Baked New York cheesecake <i>set cheesecake with blueberries</i>	
Kashmir seekh kebab <i>minced lamb meat skewers</i>	
Anghetti murgh tikka <i>spiced chicken cubes</i>	
Haldi aur ajwain ka fish tikka <i>Fish fillet in yogurt , spice marinade</i>	
Royal hara bhara <i>pan-fried spinach patties</i>	
Paneer mirch pudina tikka <i>cottage cheese and indian spices</i>	
SOUPS	QTY
Zuppa di funghi <i>mushroom soup with truffe oil</i>	
Zuppa di broccoli alle Mandorle <i>Broccoli and roasted almond soup</i>	
Bisque con finocchio <i>Seafood bisque, fennel and orange peel</i>	

MAIN DISHES - MEAT	QTY
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Mutton curry  
*Mutton curry, prepared like at home*

Lamb stir fry  
*sliced lamb and Szechwan pepper*

Red Thai lamb curry  
*steamed rice*

Gosht Kacchawa  
*slow cooked lamb shoulder and kacchawa chillies*

Kache gosht ki biryani  
*Lamb, affron, spiced basmati*

MAIN DISHES - FISH & SEAFOOD	QTY
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Sliced fish hoisin sauce  
*sliced fish, seasonal vegetables and hoi sin sauce*

MAIN DISHES - POULTRY	QTY
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Murg tikka makhani  
*boneless spiced chicken with tomato gravy*

Kung pao chicken  
*chicken cubes, light soya sauce and cashew nuts*

Chicken Fried rice

Hakka noodles with chicken

Cinnamon chicken curry  
*chicken cubes cooked onion and tomato gravy*

Pollo al Marsala  
*Grilled chicken breast, potato parmigiana and red wine jus*

Petto di pollo  
*Filled chicken breast, vegetable saute, jus*

MAIN DISHES - VEGETARIAN	QTY
Stir fried greens and mushrooms <i>garlic, light soy sauce</i>	
Moong dal tadka <i>yellow lentil, onion and tomato</i>	
Aloo khatta payaz <i>potato, pickled onions</i>	
Green Thai vegetable curry <i>steamed rice</i>	
Vegetables Fried rice	
Hakka noodles with vegetables	
Dahi ke kebab <i>Hung curd patties, coriander and mint</i>	
Paneer mircha <i>cottage cheese , belle peppers and green chillies</i>	
Kesari malai kofta <i>cheese dumpling,dry fruits and saffron gravy</i>	
Nizami Handi <i>Seasonal vegetable, onion, tomato and dry fenugreek</i>	
loo payax mangodi <i>lentil and potato dumpling with green onions</i>	
Dum ki subz biryani <i>seasonal vegetables, herb basmati rice layers</i>	
Pizza Margherita <i>Tomato, basil,mozzarella and extra virgin olive oil</i>	
Pizza Fornarina <i>Bell pepper, zucchini, mushrooms and onions</i>	
PASTA & RISOTTO	QTY
Penne Arrabbiata <i>Tomato sauce and chilly flakes</i>	
Farfalle al pesto <i>Creamy pesto</i>	
Ravioli spinaci e ricotta <i>Homemade, cherry tomato and basil</i>	
Gamberi alla griglia <i>Grilled tiger prawns, seadood pasta, lime butter</i>	

SIDE DISHES	QTY
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Lasooni dal tadka  
*Garlik infused yellow lentils*

Dal cinnamon  
*low cooked black lentils, a house speciality*

Khushka rice  
*rice, clarified butter*

#### DESSERTS & FRUIT

DESSERTS	QTY
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Gulkand ki kheer  
*Rice pudding and gulkand*

Angoori jamun  
*cheese dumpling, rose flavoured sugar*

Tiramisu  
*Tiramisu, kahlua liqueur flavoured cream*

CAKES & TARTS	QTY
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Caramel zuccotto  
*Caramel cake, ricotta cheese filling*